



Welcome to The Old Mill Inn

We are passionate about great food, service and value.
Simple, quality ingredients cooked by talented chefs.

We pride ourselves on serving the best fresh local produce,
showcasing ingredients from Scotland's natural larder.

Please ask your waiter for our Daily Specials - freshly prepared
using today's freshest ingredients selected by our chef.



**IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS
PLEASE INFORM YOUR SERVER**



OUR BURGERS

We have worked hard sourcing the finest blend of Prime Scotch beef, with a subtle blend of herbs and spices to give you the perfectly served burger.

CLASSICS

The only pork we buy is produced to the British meat Quality Standard. Outdoor reared, regionally sourced and Freedom Food approved.

FISH

We only use the finest quality fish, caught from sustainable sources around Scotland and delivered fresh everyday.

STEAK & GRILLS

True to our Scottish heritage, the beef we serve comes from fully accredited Scottish farms. The beef is traditionally aged for a minimum of 21 days on the bone and hand cut by highly skilled butchers using time-honoured techniques, delivering the perfect Scotch steak experience. All of our steaks and grills are cooked on the chargrill. The grill's natural coals add flavour, greatly enhancing the food being cooked.

CHICKEN

All the chicken we use is free range and corn fed to give a deeper depth of flavour and knowledge that our produce is well sourced and looked after at all stages of farm to plate.



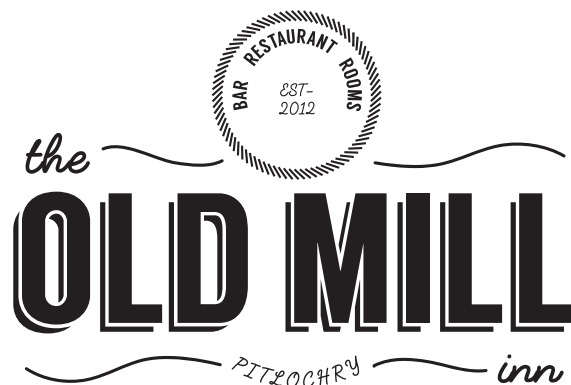
SANDWICHES & CIABATTAS

Monday to Friday 12 - 3pm
Saturday & Sunday 12 - 5pm

Barbeque Pork Belly with Asian Style Slaw	£9-95
Scotch Fillet Steak Ciabatta with Horseradish & Onion Chutney	£10-95
Old Mill Club Sandwich (Bacon, Chicken, Lettuce, Tomato & Egg Mayonnaise)	£10-95
Hot Mull of Kintyre Applewood Smoked Cheddar Ciabatta (V)	£6-95
Scottish Smoked Salmon & Cream Cheese Open Sandwich	£7-95
Honey Roasted Ayrshire Ham with Grain Mustard Mayonnaise	£6-95
Prawn Marie Rose Open Sandwich	£7-95
Free Range Perthshire Egg Mayonnaise Sandwich (V)	£5-95
Hot Mull of Kintyre Applewood Smoked Cheddar & Ayrshire Ham Ciabatta	£7-95
Add a Bowl of Soup	£2-95

All sandwiches & ciabattas come with salad & crisps





NIBBLES

Garlic Bread	£3-25
Selection of Local Artisan Breads & Olive Oil	£3-95
Bowl of Mixed Olives	£4-95

SHARERS

Tay Salmon Platter selection of smoked, cured and cooked salmon	£17-95
Chef's Platter selection of bar bites (garlic bread, bbq chicken wings, sticky pork ribs, haggis balls, fried chorizo, breaded calamari & olives)	£17-95

STARTERS

Soup of the Day with Bread & Butter	£4-95
Bruschetta of Tomato, Red Onion & Garlic (V)	£5-95
Tureen of Chunky Cullen Skink	£7-95
Chicken Liver Parfait, Onion Chutney & Arran Oatcakes	£6-95
Scottish Smoked Salmon, Brown Bread & Capers	£7-95
Herb Crumb Crusted Morangie Brie with Red Currant Sauce (V)	£7-95
MacSweens of Edinburgh Haggis, Neeps & Tatties with Edradour whisky cream	starter £7-95 main £12-95

SALADS

Warm Seafood Salad with Raspberry Vinaigrette	starter £7-95 main £13-95
Chicken Caesar Salad with Parmesan, Croutons & Anchovies	starter £7-95 main £13-95
Warm Salad of Sauteed Potato, Ayrshire Bacon, Stornoway Black Pudding & Chorizo with Perthshire Free Range Poached Egg	starter £7-95 main £13-95
Hot Smoked Salmon Caesar Salad with Parmesan, Croutons & Anchovies	starter £7-95 main £13-95

MAINS

Chicken Killiecrankie stuffed with Haggis, served with Roasted Roots & Mash with Whisky Cream	£15-95
Roast Belly of Ayrshire Pork & Stornoway Black Pudding with Creamy Mash, Shredded Vegetables, Apple Sauce & Wholegrain Mustard Gravy	£15-95
Scotch Steak, Mushroom & Ale Pie with Mash & Seasonal Vegetables	£14-95
Butter Chicken Curry with Mango Chutney, Basmati Rice & Naan	£14-95
Garlic & Chilli Gambas with Parsley Buttered Linguini	starter £8-95 main £13-95
Wild Mushroom & Spinach Gnocchi Crumble (V)	starter £7-95 main £12-95
Butternut Squash, Courgette & Chickpea Tagine with Couscous (V)	£12-95
Wild Mushroom Risotto with Truffle Oil (V)	starter £7-95 main £13-95

GRILL

Old Mill Scotch Beef Burger with Onions, Gherkins, Mustard Mayo, Cheese, Relish & French Fries	£13-95
Chargrilled Leg of Perthshire Lamb Steak with Rosemary Butter, Dauphinoise Potatoes & Ratatouille	£17-95
Chargrilled Sirloin of Scotch Beef with Garlic Mushrooms, Beef Tomato, Rocket & French Fries	£24-95
Chargrilled Rib Eye of Scotch Beef with Garlic Mushrooms, Beef Tomato, Rocket & French Fries	£24-95
Add a Sauce :	
Red Wine Sauce	£2-95
Green Peppercorn Sauce	£2-95
Edradour Whisky & Mustard Sauce	£2-95

FISH

Old Mill Breaded or Beer Battered Buckie Haddock with Tartare Sauce & French Fries	£14-95
Crumbed Scottish Scampi with Tartare Sauce & French Fries	£14-95
Roast Fillet of Scottish Salmon with Pesto, Crushed Potatoes, Green Beans & Sauce Vierge	£16-95

SIDES

French Fries	£3-50
Creamy Mash	£3-50
Selection of Fresh Seasonal Vegetables	£3-95
Rocket & Parmesan Salad	£4-95



DESSERTS

Eton Mess	£6-45
Chocolate Mousse	£6-45
Sticky Toffee Pudding with Butterscotch Sauce	£6-45
Iced Cranachan Parfait with Butterscotch Sauce	£6-45
Chocolate Brownie	£6-45
Selection of Scottish Ice Creams	£5-95
Selection of Regional Scottish Cheeses	£8-95



WINE LIST

HOUSE WHITE

Cy T Sauvignon Blanc

Concha y Toro, Chile

Elderflower aromas leading into a very fresh lemon and green gooseberry flavour, dry and refreshing with good length.

175 ml glass

£19-95

£4-95

250 ml glass

£6-80

HOUSE RED

Cy T Cabernet

Concha y Toro, Chile

Deep coloured with luscious, supple flavours and well balanced subtle tannins. Full flavoured and fruity.

175 ml glass

£19-95

£4-95

250 ml glass

£6-80

HOUSE ROSE

Angels Tears Dry Rosé

Grande Provence, South Africa

A lovely, fresh Rosé with upfront, freshly picked strawberry, mulberry and cherry flavours. Well balanced with a fruity finish.

175 ml glass

£19-95

£4-95

250 ml glass

£6-80

SPARKLING

Prosecco Spumante

Italy

Pale, light yellow in colour with a delicately fruity, slightly aromatic nose, well balanced fruit flavours and a light body.

glass

£25-95

£6-95

CHAMPAGNE

Veuve Clicquot N.V.

Fruity and full bodied; refined and well balanced with crisp, fresh flavours, a touch of spice and a lingering finish. Wow!

£59-95

WHITE

Tall Horse Chardonnay <i>South Africa</i> Generous tropical fruit and vanilla oak aromas with a luscious, rich and creamy palate packed with ripe fruit and spicy vanilla.	175 ml glass 250 ml glass	£20-95 £5-95 £7-30
Col di Sotto Pinot Grigio <i>Italy</i> A delicious, silky white with pear, apple and notes of honey and almond. Easy drinking, refreshing yet delicate. Perfect with fish.	175 ml glass 250 ml glass	£22-60 £5-95 £7-50
Copa del Sol Blanco <i>Extramadura, Spain</i> Light, delicate Spanish entry level wine with tropical fruit flavours of melon, pineapple and guava with crisp, racy acidity.	175 ml glass 250 ml glass	£22-60 £5-95 £7-50
Normans Holbrook Road Sauvignon Blanc <i>Australia</i> Fleshy and full of tropical fruit flavours with great varietal character. The naturally occurring fruit acidity balances and gives a cool refreshing finish, which is crisp and clean.		£24-95
First Dawn Sauvignon Blanc <i>New Zealand</i> A classic Kiwi Sauvignon Blanc, packed with vibrant citrus and grassy flavours along with a refreshing, crisp, dry finish.		£29-95

RED

Tall Horse Merlot <i>South Africa</i> Ruby in colour with fabulous ripe plum and spice aromas and flavours. Silky smooth with plenty of soft fruit.	175 ml glass 250 ml glass	£20-95 £5-95 £7-30
Las Condes Cabernet Sauvignon <i>Chile</i> A deep ruby colour with a nose that is dominated by ripe, blackcurrant fruit. The wine is supple with soft tannins and acidity. A long, memorable finish.	175 ml glass 250 ml glass	£22-60 £5-95 £7-50
Coorong Estate Shiraz <i>Australia</i> This classic Australian Shiraz combines heady aromas of smoky, dark fruit and subtle hints of mint. Spicy blackberry and plum flavours on the palate and a long smooth finish. Ideal served at room temperature with game dishes or cheese.	175 ml glass 250 ml glass	£23-60 £6-55 £7-95
Los Gansos Pinot Noir <i>Cono Sur, Chile</i> Aromas of berries, black cherries and sweet fruit with hints of toasty oak followed by soft, sweet fruit flavours, fine tannins and a wonderfully rich texture. A great match for red and white meat.		£24-00
Beronia Rioja Crianza <i>D.O. Rioja, Spain</i> Red garnet in colour, with strawberry and blackberry aromas. Smooth and silky on the palate with fresh cherry fruit, chocolate and coffee flavours.		£28-30
Montanes Malbec <i>Argentina</i> A nose of spicy mocha underlines the open fruitiness of the malbec grape. The taste is rich and vibrant with dark, red fruits.		£30-15